

Golden Cluster

Vinous Obscura Merci, Andre Jacquinet

Vinification: 10-day maceration. Native yeasts initiate fermentation. The wine ages in 228-litre oak barrels and is bottled without fining or filtration. Vegan practices.

*Merci,
André Jacquinet*

Grape varieties Garanoir, Regent

Soil Volcanic, Sedimentary

Alcohol 11%

Banville
Wine Merchants

www.banvillewine.com

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